

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	POTABLE WATER	05	0	Yes	THE POTABLE WATER, FAR POINT ANALYZER WAS OUT OF CALIBRATION. THE ANALYZER WAS READING 0.77 PPM FREE CHLORINE AND THE MANUAL TEST INDICATED 0.38 PPM FREE CHLORINE. THE SHIP'S MANUAL TEST KIT WAS PROGRAMMED TO READ ON A 0-5 PPM SCALE AND AT THIS SCALE THE ANALYZER WAS WITHIN 0.01 PPM. HOWEVER, THIS UPPER SCALE IS DESIGNED TO MEASURE TOTAL CHLORINE AND NOT FREE AND THEREFORE NOT ACCURATE FOR CALIBRATING THE ANALYZER. ➤ THE FAR POINT ANALYZER WAS RECALIBERATED AND THE TEST KIT WAS REPROGRAMMED TO MATCH CDC TEST KIT.
2	POTABLE WATER	06	2	No	THE SHIP'S MANUAL TEST KIT WAS PROGRAMMED TO READ ON A 0-5 PPM SCALE AND AT THIS SCALE THE ANALYZER WAS WITHIN 0.01 PPM. HOWEVER, THIS UPPER SCALE IS DESIGNED TO MEASURE TOTAL CHLORINE AND NOT FREE AND THEREFORE NOT ACCURATE FOR CALIBRATING THE ANALYZER. ➤ THE TEST KIT WAS REPROGRAMMED TO MATCH CDC TEST KIT.
3	SWIMMING POOLS AND WHIRLPOOL SPAS	10	0	No	THE MANUAL HALOGEN TEST KIT WAS NOT ACCURATE FOR MEASURING THE HALOGEN RESIDUALS IN THE SWIMMING POOLS AND WHIRLPOOL SPAS. ➤ THE TEST WAS REPROGRAMMED AS PER CDC INSTRUCTION.
4	WINDJAMMER BUFFET	31	0	Yes	THERE WAS A CONTAINER OF CARPET STAIN REMOVER STORED IN THE CLEANING LOCKER BEHIND THE BUFFET LINE. WHILE THIS PRODUCT IS USED TO CLEAN THE CARPET IN THE ADJACENT AND CONNECTED SEATING AREA IT SHOULD BE STORED OUTSIDE OF THE FOOD PREPARATION AREA. ➤ THE PRODUCT WAS REMOVED AND STORED IN A LOCKER OUTSIDE OF THE FOOD PREP AREA.
5	WINDJAMMER BUFFET	16	0	Yes	THE "TIME AS A PUBLIC HEALTH CONTROL" PLAN DID NOT SPECIFICALLY LIST THE INDIVIDUAL YOGURTS AND MILKS AS BEING ON TEMPERATURE CONTROL. WHILE THE FOOD SERVICE OPERATION WAS NO LONGER IN PROGRESS AND THERE WAS NO FOOD LEFT ON THE BUFFETS THE INFORMATION WAS GATHERED AFTER READING THE TIME MANAGEMENT PLAN AND ASKING THE MANAGERS IF THE ABOVE ITEMS WERE ON "TIME OR TEMPERATURE CONTROL". ➤ WE ARE EXERCISING TEMPERATURE AS PUBLIC HEALTH CONTROL WITH REGARDS TO MILK AND YOGURT PRODUCTS ON THE BUFFET.
6	GENERAL COMMENT	*	0	No	THE RECORD KEEPING OF THE POTABLE WATER SYSTEM AND THE POOLS AND SPAS WAS OUTSTANDING. THE CROSS CONNECTION CONTROL PLAN WAS ONE OF THE MOST THOROUGH THAT I HAVE SEEN.
7	BAKERY	20	2	No	THE BELT ON THE DOUGH ROLLER WAS BEGINNING TO FRAY ALONG THE EDGES. ➤ THIS ITEM IS ON ORDER. WILL BE REPLACED ON ARRIVAL.
8	ROOM SERVICE PANTRY - DECK 4	20	2	No	THE AMBIENT TEMPERATURE WAS 44°F. THIS UNDERCOUNTER REACH-IN SHOULD BE 41°F. ➤ CORRECTED TO 41°F. UNIT CHECKED BY CHIEF REFRIGERATION ENGINEER AND FOOD AND BEVERAGE MANAGER.

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
9	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .